

# Rupali Dean

## Culinary journey

Checking out the trendiest hotspots in Delhi



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Executive Chef  
Manish Mehrotra

Executive Sous Chef  
Dhiraj Dargan

### **RELAXED, ALL-DAY DINING**

#### **COMORIN**

101, 1 Floor, Plaza Level, Two Horizon,  
Golf Course Road, Gurugram

**TEL:** 0124 4984224

**TIMING:** 12pm-1am

**MEAL FOR TWO:** Rs1,000 plus taxes (without alcohol)

A tranquil all-day dining restaurant with a bar, cafe, and market all in the same space! The design amalgams retro-futuristic inspirations and understated traditional touches to create a stylish, modern and comfortable ambience. The cosy and striking Green Room hidden behind a curtain at the back of the restaurant also offers a more private experience.

On offer is comfort food and unusual dishes from across India. Presentation here is half the fun, as are dishes like the champaran meat, sattu paratha, ole ki chutney. Grab a khus vermouth negroni and pair it with gunpowder idli and golden cashews.

The sweet corn khichdi is a huge standout, and the bottled coffee Manhattan is an amazing aromatic accompaniment. Instead of typical Indian desserts that Chef Dhiraj Dargan admits aren't always well received, there are choices like cheeni malai toast, brioche, and honeycomb cream.

A refreshing change from the usual staple of Indian cuisine, Comorin is a joy to the adventurous palate.

